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BLACK POWDER TAVERN

SMALL PLATES & APPETIZERS

CHICKEN WINGS \$14

Buffalo, BBQ or Asian, Ranch or Blue Cheese Dressing

CRISPY BRUSSELS SPROUTS \$8

Maple-Sherry Vinegar Glaze, Applewood Smoked Bacon

BPT POUTINE \$11

French Fries, Short Rib-Lager Gravy, Cheddar Cheese Curds

ASPARAGUS & PROSCIUTTO FLATBREAD \$12

Fontina, Smoked Gouda, Ricotta, Parmesan, Green Onion

CRISPY CALAMARI \$13

Parmesan, Lemon Aioli, Marinara

HEIRLOOM TOMATO & BURRATA CAPRESE \$13

Basil, Balsamic Glaze, Extra Virgin Olive Oil

BEER BAKED PRETZEL STICKS \$9

Warm Bavarian-Style Pretzels, Ale Mustard, Andouille Cheese Sauce

LOADED POTATO CHIPS \$8

House-Made Chips, Sharp Cheddar, Scallions, Bacon, Sour Cream *Add Guacamole – \$2*

PORK BELLY LETTUCE WRAPS \$11

Korean BBQ, Kimchi, Scallions

SOUPS & SALADS

LAFAYETTE'S ONION SOUP \$9

Melted Emmental, Gruyère, Crouton

FRESHLY MADE SOUP OF THE DAY \$7

STRAWBERRY FIELDS SALAD \$13

Field Greens, Strawberries, Roasted Beets, Shaved Fennel, Goat Cheese, Toasted Almonds, Balsamic Vinaigrette

PACIFIC RIM SALAD \$12

Napa Cabbage, Field Greens, Romaine, Cucumber, Carrot, Scallions, Radish, Snow Peas, Red Peppers, Crispy Wontons, Sesame Dijon Dressing

MEDITERRANEAN SALAD \$13 v

Mixed Greens, Romaine, Cherry Tomato, Red Onion, Kalamata Olives, Cucumber, Feta Cheese, Chickpeas, Pepperoncini, Red Wine Vinaigrette

CHOPPED SALAD \$12

Iceberg Lettuce, Bacon, Blue Cheese, Carrot, Radish, Green Beans, Red Peppers, Cucumber, Tomato, Scallions, Herb Parmesan Dressing

CAESAR SALAD \$10

Romaine Hearts, Parmesan, Crostini, Caesar Dressing

— *Add to Any Salad* —

Chicken – \$7 • Hanger Steak – \$11 • Salmon – \$9 • Shrimp – \$8

BURGERS & SANDWICHES

BIG ALE PRIME BURGER* \$16

8 oz. Prime Beef, Ale Onions, Sharp White Cheddar, Ale Mustard, Lettuce, Tomato, Pretzel Bun

ALL-AMERICAN CHEESEBURGER* \$15

8 oz. Angus Beef, Lettuce, Tomato, Choice of Cheese, Brioche Bun

CLASSIC REUBEN \$14

Corned Beef Brisket, Swiss Cheese, Sauerkraut, Thousand Island Dressing, Griddled Marble Rye

SOUTH PHILLY PORK "SANGWEECH" \$14

Roasted Pork Loin, Smoked Ham, Provolone, Hot Peppers, Arugula, Red Wine Vinaigrette

BLACK POWDER CLUB \$13

Oven Roasted Turkey, Applewood Smoked Bacon, Mayo, Lettuce, Tomato, Toasted White Bread

HONEY MUSTARD CHICKEN \$15

Applewood Smoked Bacon, Monterey Jack, Red Onion, Lettuce, Tomato, Honey Mustard Sauce, Ciabatta

SHORT RIB GRILLED CHEESE \$13

Caramelized Onions, Sharp Cheddar, Artisan Sourdough, Horseradish Sauce

VEGGIE BURGER \$14 v

Homemade Patty of Portobello Mushrooms, Rice, Beets, Walnuts, Oats served with Lettuce, Tomato, Onion, Cheddar, Chipotle Mayo, Brioche Bun

SOUTHWEST CHICKEN BURGER \$14

Chipotle Aioli, Corn Chips, Pickled Jalapeño, Shredded Lettuce, Pepper Jack, Brioche Bun

*All Burgers & Sandwiches are served with a choice of
Chips, Fries or Coleslaw*

Add Bacon for \$1.50

LARGE PLATES

BEER-BATTERED FISH & CHIPS \$18

Cod, Tartar Sauce, Coleslaw, Fries

CHICKEN POT PIE \$19

Braised Chicken, Carrots, Celery, Onions, English Peas, Mushrooms, Potatoes, Flaky Crust

PASTA BOLOGNESE \$18

Rigatoni, Grana Padano, Italian Parsley

CAJUN MACARONI & CHEESE \$18

Chicken, Andouille, Applewood Smoked Bacon, Cavatappi Pasta

FISH TACOS \$16

Blackened Fish, Shredded Cabbage, Pico de Gallo, Avocado Crema, Flour Tortillas

v Vegetarian

**Consuming raw or undercooked meat, poultry or seafood could be hazardous to your health.*

General Manager: Bernie Bottmeyer

Chef: Robert Stegbauer